



## GLUTEN INDEX 2100 | CENTRIFUGE



### Definition :

Gluten Index or Centrifuge as in ICC.

### Purpose :

Gluten Index is used in determining the quality of wet gluten. In this way, it is possible to separate into the groups the samples of wheat and flour according to the qualities of wet gluten. Furthermore, the device gives an opinion about the sunn pest destruction of the samples of wheat and flour.

### Features :

- The device is controlled by the microprocessor.
- The device has a blue LCD screen.
- The device has 6 function buttons.
- On the device's screen, date, hour, environment temperature, test duration, device operating revolution and the operation status of the device (ready, testing, stop...etc.) can be displayed.
- The device has to reach to 6000 revolution that is the world standard in 8 seconds and has to operate in 6000 revolution during the remaining 52 seconds period.
- It doesn't operate until the cover is closed due to the security system on its cover, and a warning is displayed on the screen. Furthermore, the cover is locked automatically after it starts to operate.
- It automatically stops the braking system after operating period and gives an audible warning.
- Determination of Wet Gluten Quantity and Quality (Gluten Index ac. to Perten) of Whole Wheat Meal and Wheat Flour (Triticum aestivum)
- Methods Type: Generic Methods Number: 155 Analyte: Wet Gluten Quantity and Quality (Gluten Index ac. To Perten) Matrix: Whole Wheat Meal and Wheat Flour Year of Approval: 1994



### Scope:

This description specifies a method for the mechanical preparation of wet gluten and the subsequent determination of the Gluten Index according to Perten, as a measure of gluten characteristics. The method is applicable to whole wheat meals and wheat flours.

### Principle:

Gluten separated from whole wheat meal or wheat flour by the Glutomatic equipment is centrifuged to force wet gluten through a specially constructed sieve under standardized conditions. The total weight of the gluten is defined as gluten quantity. The percentage of wet gluten remaining on the sieve after centrifugation is defined as the Gluten Index. If the gluten is very weak all of the gluten may pass through the sieve, the Gluten Index is 0. When nothing passes through the sieve, the Index is 100.

### Definition

Wet gluten in wheat flour is a visco-elastic substance made of gliadin and glutenin, which is obtained by means of the specified method contained in this international standard. The Gluten Index is a measure of the gluten characteristics, which indicates whether the gluten is weak, normal or strong.

### Other Specifications:

Volt/hz	230v - 50/60hz
Amper	0,4A
Power	100W
Device Dimensions - W "mm" x L "mm" x H "mm"/Weight. kg	210 x 295 x 195mm / 4Kg
Package Dimensions - W "mm" x L "mm" x H "mm"/Weight. kg	30 x 38 x 31 / 14Kg

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Fax: +90 312 395 6 788

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Kazan Ankara TURKEY

Tel : +90 312 811 2 811  
Fax: +90 312 811 2 812

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